

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
6 May 2004 (06.05.2004)

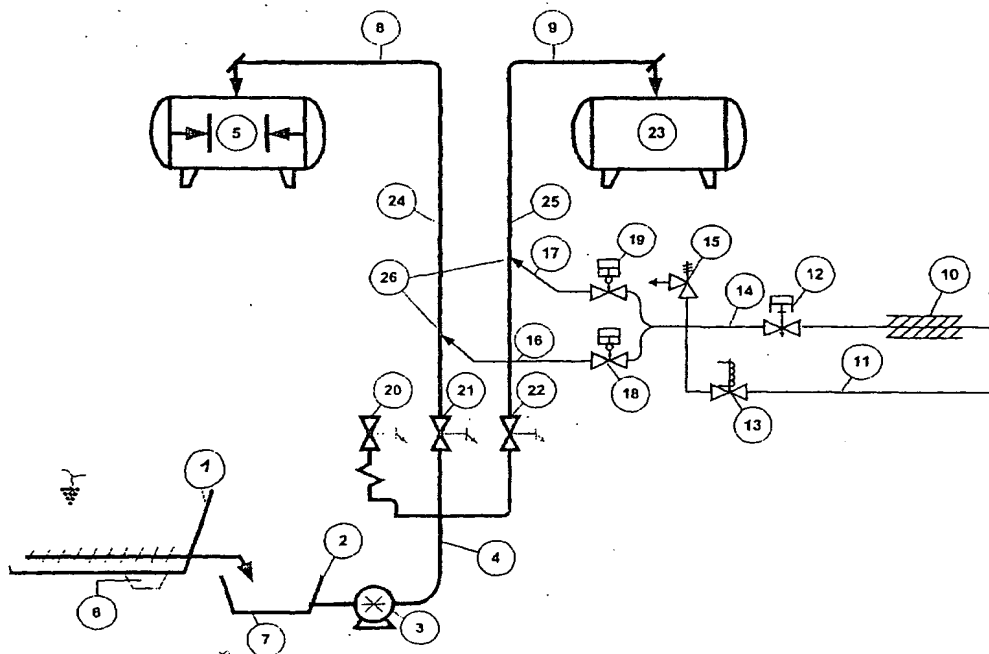
PCT

(10) International Publication Number  
**WO 2004/037966 A1**

- (51) International Patent Classification<sup>7</sup>: C12G 1/02, (74) Common Representative: LINDE AKTIENGESELLSCHAFT; Abraham-Lincoln-Str. 21, 65189 Wiesbaden (DE).  
F25D 3/11
- (21) International Application Number: PCT/EP2003/011854 (81) Designated States (*national*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (22) International Filing Date: 24 October 2003 (24.10.2003) (84) Designated States (*regional*): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data: 102 50 138.6 28 October 2002 (28.10.2002) DE
- (71) Applicant (*for all designated States except US*): LINDE AKTIENGESELLSCHAFT [DE/DE]; Abraham-Lincoln-Str. 21, 65189 Wiesbaden (DE).
- (72) Inventor; and
- (75) Inventor/Applicant (*for US only*): LOPEZ, Mario [FR/FR]; 2 Impasse Jean Moulin, F-31270 Frouzins (FR). Published: — with international search report

[Continued on next page]

(54) Title: PROCESS AND APPARATUS TO COOL HARVEST GRAPES



(57) Abstract: The invention relates to a process and apparatus to cool harvest grapes, the grapes being transported from a harvest reception vessel (1) to a press (5) or to a maceration vessel (23), characterized in that the grapes are charged with carbon dioxide during transport to the press (5) and/or during transport to the maceration vessel (23). As a result a flavour improvement of the wine is achieved.



— *before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments*

*For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*